



PennWhite

Foamdoctor F2768E

foam control agent for fermentation processes

technical data sheet

foam control agents - food grade

Foamdoctor F2768E is a concentrated foam control agent for use in various fermentation applications where foaming is an inherent problem. **Foamdoctor F2768E** has shown to be effective in the control of foam produced in wide range of fermentation applications, including citric acid, yeast, antibiotic, alcohol, glutamic acid, enzyme, protein, pharmaceutical and nucleotide & cider production.

Foamdoctor F2768E is of low order toxicity, has a neutral odour and taste and has relevant food grade approvals.

Foamdoctor F2768E can be safely utilised in fermentation processes where ultra filters are used since it is dispersible/self-emulsifiable in water. It is most soluble on cooling to below 20°C, hence virtually all traces of de-foamer can be removed by washing with cold water.

Foamdoctor F2768E can be used in extremely small amounts and, when combined with the potential for increased productivity, makes **Foamdoctor F2768E** an extremely cost effective processing aid.

Foamdoctor F2768E is silicone free and therefore does not create filtration or oxygen transfer problems that can lead to reduced growth rates. Such problems can be created with products containing silicones.

Foamdoctor F2768E can be easily sterilised by normal heating and/or autoclaving methods without affecting product stability or performance.

TYPICAL PROPERTIES

Appearance:	Yellow mobile liquid
Active Content:	100%
Viscosity:	@ 25°C, Ca 200 CPS
Dispersibility:	Readily dispersible in water
Specific Gravity:	Ca. 0.96

APPLICATION

Foamdoctor F2768E has been scientifically designed to optimise the use of polyalkylene glycol technology, in order to meet the requirements of the wide range of applications in the fermentation industry.

For the most effective use of **Foamdoctor F2768E** it should be added continuously via a metered pump. The dosage level of **Foamdoctor F2768E** required will normally be in the region of 10–50 ppm of the volume of culture medium. The exact dosage required will depend on the foaming propensity of the culture medium.

PennWhite recommend that **Foamdoctor F2768E** should be tested on a small scale prior to any production scale-up to ensure that it is suitable for use with a particular organism and within a particular process.

(OPA2/F2)

TDS: 033

Issue: 06

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Page 1 of 2

For additional technical or safety advice call us
on 01606 734820 or email info@pennwhite.co.uk

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REGULATIONS & COMPLIANCE

Foamdoctor F2768E is designed to comply with current EU as well as one or more of FDA CFR 21 regulations. For further information please contact PennWhite Ltd.

Foamdoctor F2768E is approved Kosher Parev by the Manchester Beth Din.



STORAGE

Foamdoctor F2768E should ideally be stored for use in temperature conditions between -10°C and 40°C .

Foamdoctor F2768E has a shelf life of at least twelve months when stored in the recommended conditions in original unopened containers

PACKAGING

Foamdoctor F2768E is available in 25 litre kegs, 205 litre drums, 1000 litre IBC containers and bulk tanker.

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